



Canapé menus

Prices

Menu 1	£30.00
Menu 2	£33.00
Menu 3	£35.00
Menu 4	£36.00
Deluxe Menu 1	£52.00
Deluxe Menu 2	£55.00

Prices include value added tax at 15% and are subject to a discretionary 10% service charge



Menu 1

Cold

Roast scallop with yellow pepper vinaigrette
Peppered lamb loin with mint chutney
Sake marinated salmon with tobiko
Brie cheese on pumpernickel, red currant compote
Thai minced chicken salad rolled in rice paper
Maguro tartar, lemon grass gazpacho

Hot

Malaysian style chicken satay with peanut sauce
Miniature Shepherd Pie
Teriyaki glazed lamb loin, sesame crust
Deep-fried crab claw spicy mayonnaise
Wild mushroom patties with basil hollandaise
Feta and mint quiche



Menu 2

Cold

Mousse of foie gras, quince jelly

Salad of lobster and scallop with
pink guava dressing

Rolled salmon with crab meat and walnut

Rillette of barbeque duck with coriander

'Guacamole' foam

Venison tataki with Belgian endive
and chocolate dressing

Hot

Deep-fried potato samosa, mint chutney

Lobster risotto with truffle nage

Baked fish tikka with coconut dip

Steamed chicken dim sum with black vinegar

Sesame beef cubes with smoked eel dressing

Cajun spiced fish goujons with pepper mayonnaise



Menu 3

Cold

Monk fish foie gras, cherry-balsamic jello

Smoked chicken with mango salsa

Brie filled with raspberry chutney

Smoked salmon parcel with chilli dip

Marinated squid with corn puree

Aubergine parcel with pistou dressing

Hot

Quick seared beef and mushroom kebab with cepe foam

Seared scallops with pea puree and balsamic

Chicken quesadilla with sour cream

and hot sauce

Vegetable spring rolls with green tomato jam

Ravioli with salmon and mascarpone

Yorkshire pudding filled with Scottish beef and

topped with horseradish



Menu 4

Cold

Cold smoked lamb with babaganoush
Terrine of Thai asparagus, lemon foam
Smoked trout parfait with chive oil
Beef tartar spoon with quail egg
Green lip mussel with spicy potato salad
Roasted fig with proscuitto and mascarpone

Hot

Mild curry flavoured shrimp tartlet
New potatoes with sour cream and caviar
Sun dried tomatoes and thyme arancini
Cardamom and coriander flavoured chicken kebab
Bacon and caraway pithivier
Prawns with chilli sea salt and pepper



Deluxe Canapé Menu 1

Cold

Fresh Boston lobster spring roll
Quick seared vanilla cured salmon in citrus salsa
French sevruga caviar on angel hair
Grilled asparagus, apple-fennel salad
Peppered duck breast with prune sauce
Blue cheese pannacotta

Hot

Pan seared foie gras with ahi tuna and mustard-su-miso
Leek brulee with truffle
Seared scallop with tomato fondue
Curry spiced sweetbread on ginger carrot puree
Grilled Thai prawn mousse on sugarcane skewers, chilli dip
Veal ravioli with parmesan sheese, sage jus

Live Cooking

Moroccan lamb kebabs with mini pitta and tahini

Pastry

Orange jelly with praline espuma

Pure caraibe and tea mousse with cocoa bean crumble



Deluxe Canapé Menu 2

Cold

Crabmeat rillette with walnut mayonnaise

Mushroom terrine set with sweet wine jelly

Rock oyster with blood orange aspic

Seared lamb with truffle vinaigrette and sun blushed tomato

Stilton bread topped with shredded pork and pea shoots

Hot

Tomato shorba

Steamed lychee dim sum

Goat's cheese tartlet with black olive puree

Duck wonton with dipping sauce

Soft polenta with forest mushrooms

Live Cooking

Creamy pumpkin and chicken risotto with lemon foam

Pastry

Jivara jelly with chantilly and pearl croquante

Mini cheese cake